



STARTER

Winter Vegetable Soup (VE)

Served with warm ciabatta

Hot Smoked Salmon Tian

With a avocado crema, fresh cucumber salad and crostinis

Ham Hock Terrine

Served with a caramelised red onion chutney and crostinis

MAIN COURSE

Roast Turkey

Wrapped with bacon around a festive stuffing, served with pigs in blankets and a rich gravy.

Root Vegetable Wellington (VE)

Herb-Crusted Cod Loin

with a saffron cream sauce

Main courses are served with carrots, honey-glazed parsnips, Brussels sprouts and roasted garlic potatoes.

DESSERT

Raspberry & Gin Cheesecake (VE/GF)

Served with raspberry sauce and fresh berries

Christmas Pudding

Served with brandy custard

Tartelette au Chocolat

Served with Baileys whipped cream

Gluten-free options are available on all dishes, with the exception of the Root Vegetable Wellington.

